

C L A I M S

1. Ice cream prepared by freezing an ice cream mix having a freezing point of -3.5°C or lower, comprising at least 0.2% (w/w) unsaturated emulsifier.
- 5 2. Ice cream according to claim 1, comprising at least 0.25% (w/w) unsaturated emulsifier.
3. Ice cream according to claim 2, comprising at least 0.3% (w/w) unsaturated emulsifier.
- 10 4. Ice cream according to any of the preceding claims, comprising at most 1.0% (w/w) unsaturated emulsifier.
- 15 5. Ice cream according to any of the preceding claims, comprising at most 0.75% (w/w) unsaturated emulsifier.
6. Ice cream according to any of the preceding claims, comprising at most 0.5% (w/w) unsaturated emulsifier.
- 20 7. Ice cream according to any of the preceding claims, wherein the unsaturated emulsifier comprises unsaturated glyceride, preferably unsaturated monoglyceride, diglyceride or mixtures thereof.
- 25 8. Ice cream according to claim 7, wherein the unsaturated emulsifier comprises, on weight basis, at least 50%, preferably at least 60%, more preferably at least 80%, even more preferably at least 90% and most preferably 100% unsaturated monoglyceride.
- 30 9. Ice cream according to any of the preceding claims, wherein the amount, on weight basis, of unsaturated emulsifier calculated on the total weight of emulsifier in the ice cream, is more than 20 w/w%, preferably more than 25, 40, 60, 80 w/w%, and most preferably more than 95 w/w%.
- 35 10. Ice cream according to any of the preceding claims comprising 5-30% (w/w) sugar, the sugar being selected as to achieve a freezing point of the ice cream mix of -3.5°C or lower.

11. Ice cream according to claim 10, wherein the sugar comprises at least 50% (w/w) monosaccharides.

12. Ice cream according to claims 10 or 11, wherein the sugar is
5 chosen from the group, consisting of lactose, sucrose, galactose, glucose, glucose syrup and dextrose or a combination of two or more thereof.

13. Ice cream according to any of the preceding claims comprising
10 1-18% (w/w) fat, 4-16% (w/w) milk solids non-fat and 0.1-0.5% (w/w) stabilisers.

14. Ice cream according to claim 13, comprising 0.2-0.4w/w%, preferably 0.3 w/w% stabiliser.

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15. Ice cream according to any of the preceding claims, wherein the fat in ice cream is, on weight basis, at least 50%, preferably at least 60%, more preferably at least 75% and most preferably 100% vegetable fat.

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16. Ice cream according to claim 15, wherein the vegetable fat is chosen from palm fat, palm kernel fat or coconut fat or a combination thereof.

25 17. Ice cream according to claim 16, comprising palm kernel fat and/or coconut fat, wherein the ratio between palm kernel fat and coconut fat is 0:100 - 100:0, preferably 20:80 - 80:20, more preferably 40:60 - 60:40, and most preferably 50:50.

30 18. Ice cream according to any of the preceding claims, comprising less than 0.5 w/w% stabilisers.

19. Ice cream according to claim 18, the stabiliser being present in the range of 0.05-0.50, preferably 0.10-0.40 and most
35 preferably 0.15-0.25 w/w%.

20. Ice cream according to any of the preceding claims, comprising one or more stabilisers, chosen from the group, consisting of guar, locust bean gum and carrageenan.

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21. Ice cream according to any of the preceding claims, comprising 0.01-0.15, preferably 0.05-0.10 and most preferably 0.06-0.08 w/w% guar gum.
- 5 22. Ice cream according to any of the preceding claims, comprising 0.01-0.15, preferably 0.01-0.10 and most preferably 0.06-0.08 w/w% locust bean gum.
- 10 23. Ice cream according to any of the preceding claims, comprising 0.01-0.10 %, preferably 0.02-0.07 and most preferably 0.03-0.06 w/w% carrageenan.
- 15 24. Ice cream according to any of the preceding claims, comprising 5-10% (w/w) of a hydrolysed lactose preparation, 2-8% (w/w) sucrose and 10-22% (w/w) dextrose.
- 20 25. Ice cream according to any of the preceding claims, characterised in that it is packaged in a squeezable container.
26. Ice cream according to any of the preceding claims, characterised in that it is packaged in an aerosol.
- 25 27. Ice cream mix having a freezing point of -3.5°C or lower, comprising at least 0.2% (w/w) unsaturated emulsifier.
28. Ice cream mix according to claim 27, comprising at least 0.25% (w/w) unsaturated emulsifier.
- 30 29. Ice cream mix according claims 26 or 27, further comprising fat, milk solids non-fat, sugar and stabiliser.
- 30 30. Ice cream mix according to any of claims 27-29 having a freezing point of -4°C or lower.
- 35 31. Ice cream mix according to any of claims 27-30 having a freezing point of -4.5°C or lower.

32. Blend for preparing ice cream according to any of the claims 1-26 comprising unsaturated emulsifier, fat, sugar, stabilisers and milk solids non-fat.
- 5 33. Blend according to claim 32 comprising 5-50% (w/w) unsaturated emulsifier, 5-60% (w/w) fat, 7-15% (w/w) sugar, 3-30% (w/w) stabilisers and 2-5% (w/w) milk solids non-fat.
34. Blend according to claim 33, comprising 7-40% (w/w) unsaturated
10 emulsifier and 7-40% (w/w) fat.
35. Blend according to claim 34, comprising 10-35% (w/w) unsaturated emulsifier and 10-35% (w/w) fat.
- 15 36. Blend according to any of the claims 32-35, comprising 5-22 w/w% stabilisers.
37. Use of the blend according to any of the claims 32-36 for preparing ice cream according to any of the claims 1-27.
- 20 38. Use according to claim 19, wherein 1-2% w/w of the blend is incorporated in the ice cream mix.
39. Process for the preparation of an ice cream according to claims
25 1-26 comprising the steps of:
- a) preparing an ice cream mix according to any of the claims 10-14;
 - b) aerating and freezing the mix at a drawing temperature in the range of -8°C to -12°C; and
 - 30 c) hardening the ice cream at a temperature in the range of -20°C to -50°C.
40. Process according to claim 39, wherein in step a) an ice cream mix is prepared by combining a water phase and a fat phase, the
35 emulsifier at least partially being incorporated in the fat phase.
41. Use of unsaturated emulsifier for preventing air cell coarsening in an aerated frozen dessert.

42. Use according to claim 41, said unsaturated emulsifier being present in an amount of at least 0.2% (w/w) in the dessert.
43. Use according to claims 41 or 42 for stabilising air cells in
5 the dessert for at least 2 weeks, preferably least 3, 4, 6 weeks, more preferably at least 4, 6, 10 months and most preferably at least 12 months at a storage temperature of -15 to -30°C.
44. Use according to any of claims 41-43, wherein the dessert is
10 ice cream having a freezing point of -3.5°C or lower.